

The **GRAPEVINE** Marcella M. McCormack, Administrator Jody Price, Public Information Officer Reporters/ Columnists: Kathleen Madden, Neil Remnant, Chris Williams, Lou Zauner

The **GRAPEVINE** is an official publication of the Veterans Home of California, produced bi-weekly by the Public Information Office. For information call (707) 944-4541. Get your own copy delivered every other Friday. The service is arranged by calling the Public Information Office at (707) 944-4541. Send subscriptions and articles for publication to: GRAPEVINE, **Public** Information Office, Veterans Home of California, PO Box 1200, Yountville, CA 94599. FAX to: (707) 944-4542.

From the Administrator's Desk ...

A s most of us have learned in the past few days, a very special and generous gift has been provided to all of the hardest working staff an organization this large could ever imagine.

Through the kindness and heartfelt thanks of the Bannister family a fund has been established to honor Lisette Bannister, one of our recently deceased Members who lived in our midst for the past 17 years. This fund will be used to provide for your children in a manner to be determined. It may take the form of schooling assistance, vocational tuition or other academic forms. When the details are learned they will be shared with you.



Marcella McCormack, Administrator

It is important for all of us to realize what an honor this is and to reflect on the results of our good deeds and flat out hard work to care for our Members. You should all feel very proud of your accomplishments in caring for the heroes who live among us. Thank you for all your efforts "to help those who can't help themselves anymore." That is my motto and my charter. With your help we can make this our daily motto.

It is with deep sorrow ...

That we announce the passing of Dr. Adams on Friday night, March 23, 2007. Dr. Adams began her career at the Yountville Veterans Home in January 1999 as a physician and surgeon in the ACC. She leaves behind two daughters and a wonderful husband. She was well loved by Members, staff and every-

one who met her.

Dr. Adams was devoted to the Members and always on the forefront of medicine with what was best for her patients. She was a tireless worker who also picked up the load of MOD. We love her and will all miss her.

Dr. Adams named two charities to honor: St. Helena Catholic School (the school attached to the Church holding her funeral services) and the California Academy of Family Physicians Foundation.

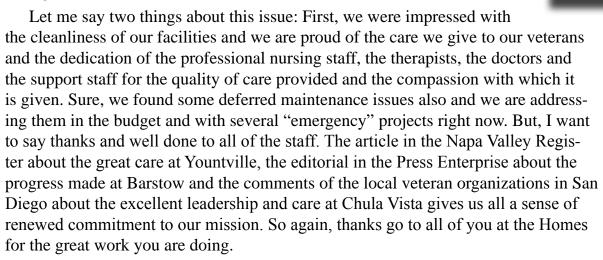
Marcella McCormack and Dr. Michael Loftus



Dr. Michael Loftus

Message from CDVA Secretary Tom Johnson

First, let me talk about the "Walter Reed" fallout. Subsequent to the discovery of some facility and systems problems at Walter Reed, the VA also did a survey of their hospitals and found some minor concerns, most of which were maintenance issues. During this same time period several serious issues were occurring in State Veterans Homes in Minnesota and Arizona. Obviously, the spotlight was also being shown on our State Homes and that is one reason the Undersecretary and I visited each Home during this month.



And second, we are proud to be a partner with the VA in the care of our nation's heroes. The VA does an outstanding job and independently has been chosen as the best health care system in the country by the National Institute of Medicine and several national magazines.

In our Cal Vet Home Loan division we had a great success this month when the California Debt Allocation Committee awarded us \$140 million in bond money to augment our QMB program. We also opened our new San Diego office. In Washington, we are making good headway on HR 551, which we hope will finally unlock our ability to serve the younger veterans with our lowest interest rate product, the QVMB loan.

The Veteran Services Division completed their report to the legislature on Strategies to Improve California's Utilization of Veteran Benefits. This report will be a guide to helping focus our resources on ways to insure that all of our California veterans who are eligible for benefits obtain those benefits.

The budget office is almost up to strength and they have completed the BCPs that will be included in the May Revise. One of these BCPs will add more maintenance staff and augment the maintenance budget to deal with the issues I mentioned above. Another will add some additional CNAs and several more positions at Yountville. The

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Comcast Customer and Employee Appreciation Days

Wednesday, April 18th by the Main Dining Room and Thursday, April 19th at the Hospital.

Special Events Discounts on Comcast Products and Services offered:

- Digital Upgrades
- Video on Demand
- High Definition Service
- Digital Video Recorder
- High Speed Internet
- Comcast Digital Voice (Phone)

Brochures and Information available for all products.

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key budget issue remains the salaries and there is money in the Governor's budget to address the "within 18% of CDCR" issue for our health care professionals. Some, like Nurses, Pharmacists and Dietitians, are covered under the "Plata" case. Others, like Social Workers, Psychologists and Rehabilitation Therapists, are covered under the "Coleman" case. My intent here is not to give you the details, which will come from the Deputy Secretary for Homes, the Home Administrators and the HR Director, but to let you know that this issue is being worked constantly within the context of the State's overall budget and personnel guidelines.

Perhaps our biggest coup in the past 30 days is the completion of all the paperwork related to receipt of the money and the signing of the MOA for the GLAVC project. The paperwork is now all at the Central Office of USDVA, including the plans, the bids and the MOA signed by us. We expect that this long awaited project will begin construction by July of this year.

Finally, I want you to know that I will be visiting all of our offices, homes and departments over the next month discussing our Strategic Plan, the "road ahead" for us and answering questions that any of our staff may have about the Department. I look forward to these upcoming visits and the opportunity to thank all of you for your great work.

Again, thanks to all of you at CDVA for giving legs to our mission of serving California's veterans and their families, and especially for doing it so well.

As I Saw (and Heard) It

Kith 'n Kin's Annual "Touch of Ireland" enchants Home Audience

By Lou Zauner

It has been said on St. Patrick's Day, everybody is Irish. On Tuesday, March 13, in the Hospital Recreation Area, over 100 Hospital Residents, Home Members and Staff turned Irish from 1:30 to 3 pm to harmonize "Toora-Loora-Loo" and When Irish Eyes Are Smiling" along with the performers.



"Kith 'n Kin" – Ron Brunswick, Ann Gilleran, Michael Waterson, Suzi Gilbert, Kathy Brotemarkle, Linda Howard, John Kelly.

This year a festoon of "Irish" balloons dotted above the heads of the assembled audience which again was surrounded by Irish artwork in forms of leprechauns and shamrocks. The willing attendees also donned green neck wreaths or appropriate head crests presented by volunteers at entry. "The wearing of the green" dominated the hall!

The Irish songs, poetry and blarney flowed from the extraordinary voices and talents which were provided by Master of Ceremonies, Michael Waterson, vocalist; Ron Brunswick, banjo and vocalist; Ann Gilleran, violin, mandolin and whistle; Suzi Gilbert, percussion and vocalist; Kathy Brotemarkle, Irish drum and vocalist; Linda Howard, accordion and vocalist; John Kelley, guitar and vocalist.

Over twenty songs and numerous poems and limericks presented by Michael Waterson transported us all to the "Emerald Isle." The sounds and words convey an

outpouring of Irish culture, many of the songs filled with sadness, but all a reflection of love for person, people or country. Michael Waterson traversed from the comic lyrics of "Blame it on The Kellys" to the darker side of Irish life in the song presented by John Kelley, "Some Get Drunk on Demon Rum; Some Get Drunk on Glory."

Another great afternoon, sadly having to end. Thank you so much again, Kith 'n Kin, "Friends and Family," and we'll hope to see you again next year to celebrate "St. Patty's Week."



Food Services – A Domain of Immense Responsibility

By Lou Zauner



Pat Schultz, MS, RD, Assistant Director of Dietetics, Production; Sharon Parda, RD, Chief of Dietary and Food Service; Gabe Kyle, Supervising Cook I. The "beyond" of the Main Dining Room is seldom witnessed by Home Members. Other than a brief awareness that there may be some 3,000 meals a day prepared by a number of dedicated Dietary and Food Service employees, the workings of the total food services operation continues virtually unseen.

Consider not only the serving of carefully selected and prepared food, but the enormous talents and work by qualified personnel it takes to get there – menu preparation, a variety of different food products to order, the operation of appropriate equipment to process and properly prepare each meal, proper storage facilities, the special requirements of food service to Hospital Residents, and super cleansing care and dishwashing. All this doesn't begin to address the accounting, budgetary, inventory and a multitude of other necessary clerical functions to keep our Home Members healthy or the concern it takes for the enjoyment of their daily meals. The

total operating budget hinges on the daily food allowance of \$8 per Home Member – raised from \$5.75 by the State Legislature only last July. The raise has given the Staff needed resources to improve the excellent variety and quality of the meals.

The most important ingredient of our food service is the staff. Sharon Parda, RD is Chief of Dietary and Food Service. Food Production Personnel includes 10 cooks, 5 supervisors and 30 Food Service Workers. Naming just a few of this important team – Pat Schultz, MS, RD, Assistant Director of Dietetics, Production; Gabe Kyle, Supervising Cook I; Pari Hanscom, Supervising Cook II; Bill MacDonough, Material and Stores Supervisor I; and Stock Clerks, Clerical Noralee McKnight, O.T.; Shirley

along, Food Service Supervisor I.



Clerical Noralee McKnight, O.T.; Shirley Gabe Kyle in the Food Bank where food has Mendez, Food Service Supervisor I; Lorelie Mag-been prepared and chilled.

Cook/Chill kitchen



The planning of the menu begins in the Food Production Staff with input from the Food Advisory Committees and comments directly from the members through the Dining Room comment books. The Production Staff requisitions products that the members request, and then the items are tested for quality and acceptability. Many times the items are served as secondary choices before finding their way onto the menu. Product information is reviewed by registered dietitians for nutritional value. Products are also scru-

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tinized to be free of unnecessary additives, transfats, and added MSG. Only those products that are totally wholesome are selected. Seasonal fruits and vegetables are added throughout the year and every month there is at least one special event celebrated with a theme-related feast.



A 150-gallon Cook/Chill mixer kettle.

The building, including
the warehouse where the food
is stored and staged is approximately 24,000 square feet. A number of different areas make up the backside of the dining area
- the Cook/Chill Kitchen where a number of items
are home-cooked such as the spaghetti sauce, clam
chowder, squash soup, chili, and stew. The Diet
Kitchen prepares meals "at time" for the Main Dining Room. It is equipped with steam kettles, convec-

tion ovens, a kitchen range, a steamer, a flat iron grill

and deep fat fryers used in preparing French Fries, et al. Accutemp Steamers are used to prepare most of vegetables to retain flavor, color and nutritional value. The preference of the members is to have the vegetables steamed plain so they can control what seasonings they add.

There's a Vegetable Prep Room, primarily used for preparing the salad bar and sandwiches; a Cook/Chill Production Kitchen, where a 200-gallon Tumble Chiller is located to rapidly chill bagged products to below 40 degrees for storing purposes. The area is also equipped with automated steam kettles, one as large as 150 gallons. Refrigeration is accomplished by eight walk-in refrigerators plus 3 walk-in freezers in the kitchen area. The nonperishable products are stored in the Kitchen Warehouse, which receives food shipments Monday through Friday. The Warehouse operates on a "first-in, first-out" basis to insure foods are rotated for freshness and quality. Some 15,000 cases of product on average are moved through the Warehouse in a week.

The Hospital Kitchen is another enormous responsibility in providing six to seven-hundred meals each day to special-diet Hospital Residents, including some 380 meals to Eisenhower and McKinley Home Members. This involves 18 Food Service Technicians in the morning and another 10 in the afternoon. Consequently, keeping rotation records and schedules of food service personnel is a major task. Heading the Hospital Kitchen is Peter DiPasqua RD, Assistant Director Dietetics, Presentation who is assisted by Rafael Martinez, Food Service Supervisor II; Janet Leight, Food Service

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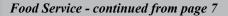
Tumble Chiller

Metering Filling Station which is designed to pump and accurately meter cooked foods from mixer kettles into casing bags.



The dairy walkin refrigerator







Sing Arcala by a Cook/Chill meat tank

Supervisor I; Gloria Smith, Food Service Supervisor I, and the Office Technicians. Joan Weis, RD, Assistant Director of Dietetics, Clinical, oversees the staff of dietitians responsible for nutrition assessments, therapeutic recommendations and education.

Although the food to be served from the Hospital Kitchen is prepared at the Main Dining Hall Kitchen, special needs such as transportation coordination and individual menu care

along with service in the wards and separate Hospital dining areas are added important and necessary requirements to meet the special needs of Hospital and Higher Care Residents. Each of these Residents has individual dietary needs entered into a computer located in a room affectionately known as "The Hub" where a magnitude of detailed and time-consuming functions takes place. At mealtime, each tray has its own "ticket," one of some 2,000 each day that must be issued, sorted, stapled and placed on the trays. Production orders all the food for each meal (including alternate



Mila Banag and Sing Arcala in the Vegetable/Sandwich Prep Room

menus) and transportation has to be arranged on a timely basis from the Main Kitchen where the food is prepared and staged.

The enormity of the food service operation is hard to comprehend, and the quality of the meals is evidenced by the extensive menus printed weekly and posted in the domiciles and multiple other areas throughout the Home. The Grapevine prints two-week advance menus for all Home Members to be aware of "coming attractions."

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left: Stock Clerk Martin Contreras and Antonio Mora in the produce walk-in refrigerator.

right: Michael Fisher and Freda Bunter in the Pot Cleaning Room.



Food Service - continued from page 8

Our sincere thanks and appreciation to all our dedicated Food Service Staff and contributors who make one of the very most important aspects of "Living at the Veterans Home of California in Yountville" a nutritious and delicious experience.



Gabe Kyle checking the Rotary Oven



Peter DiPasqua RD, Assistant Director Dietetics, Presentation; Gloria Smith, Food Service Supervisor I



right: Dry-store Room



Peter DiPasqua shows us some of the hospital food trays



Hospital food storage room



Cheryl Bedolla, O.T. Dietary shows us "The Hub."



Group Leader/Musical Director: SMSgt Lawrence Hill, Vocalist: MSgt Randall Ward and TSgt Nancy Poffenbarger, Trombone: MSgt Randal Schneider, French Horn: MSgt Eric Thomas, Piano/Keyboards: MSgt Owen Fahey, Trumpet: SMSgt Lawrence Hill and MSgt Jeffry Hatfield, Bass Trombone: MSgt Karl Bradley, Bass: TSgt Jason Crowe, Guitar: TSgt Stephen Brannen, Drums: TSgt Henrique De Almeida, Audio Engineer: MSgt Dan Kenemore

On the evening of Tuesday, March 20, the Lincoln Theater reverberated with sound of brass instruments, drums and guitar throughout a packed, audience-filled auditorium with music ranging from hard rock and classical jazz to the inspiring "God Bless America."

The United States Air Force Academy Band Ensemble "Galaxy Brass," celebrated a 60th anniversary event. From 7 to 9 pm with a 15-minute intermission, over twenty-five resounding musical renditions were performed by outstanding talented musicians and vocalists to an enthralled "no-scat left" audience.

Comprised of eleven brass, percussion and vocal specialists, all professional musicians, this unique ensemble lit up the stage with brassy hits, enticing vocals and choreography; presenting exciting original arrangements, from traditional brass music to today's Broadway favorites to classic rock 'n roll. The sounds and performer-movements created a magical combination of vibrant music and innovative motion.

Although the performance was "free" and open to the public, reservations were required for a ticket. Be aware to get your order in early when "Galaxy Brass" again comes to Lincoln Theater. You don't want to miss this!

For more great music ... Dix Bruce Jazz Band Dixieland and Traditional Jazz

Thursday, April 5t from 2 to 4 pm in the Hospital Recreation Area (HRA). See you there!

This entertainment sponsored by the Friends of the Veteran Home of California.

St. Patrick's Celebration at the Veteran's Home.

By Neil Remnant, photos by Glen Nock & Neil Remnant

On Friday, March 16th The Go-Getters along with Vickie Allen and Karen Riddle served the traditional green beer and Irish/Italian pizza to about 50 home members in Grant Hall. Edith Malan and Ethel Stanley were the Go-Getters servers. There was a lot of "wearing of the green" by everyone concerned while enjoying pizza and beer with Irish music in the background.

Vickie Allen, Ethel Stanley, Karen Riddle, Edith Malan



First Day of the New Baseball Season

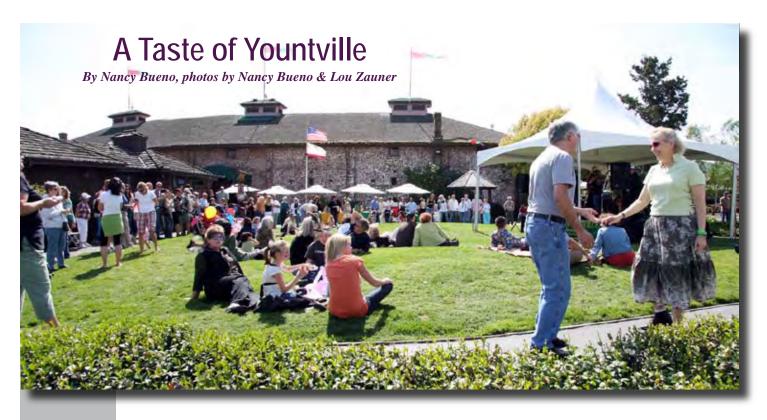
Baseball season began on Saturday, March 24th with Martinez playing Napa on Borman Field's beautiful new sod. Martinez, in the red uniforms, won the day 14 to 0.





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November 24, 2006





Children were not forgotten! The Washington Street venue included face painting, balloon animals and hats, and a bounce house.

The musical entertainment on the lawn in front of Vintage 1870 began with Costa & Michael Mediterranean Jazz from 11:30 to 1:30 pm and concluded with this group – Zydeco Flames who had the crowd literally dancing in the street, the sidewalks and the lawn. It was definately a concert/party atmosphere. Those who didn't dance "bounced" along to the music while they watched, only taking time out for more wine or food!

The always fantastic food and wine was highlighted this year by wonderful weather and fabulous music!

The 14th annual Napa Valley Mustard Festival began in 1993 when the Yountville Chamber of Commerce asked their President-elect George Rothwell to research the possibility of holding an event while the Spanish mustard bloomed in the spring. The purpose of the event was to attract visitors to our Valley during the off-season. George was a good choice for this project; after all, he was the founder of the Yountville Festival of Lights.



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With "seed money" from his business, the Antique Fair in Yountville, George was able to convince local businesses such as Auberge du Soleil, Napa Valley Mustard Company (now owned by Beaverton Foods, OR) and the Inn at Napa Valley (now Embassy Suites) to join him in producing the event.

In just a few years the concept "bloomed" and became a Valley-wide opportunity which included a multiple events in various locations that highlighted the culture of our region with food, wine, art, music and, of course, mustard.

The Napa Valley Mustard Festival is a non-profit organization that brings revenues to our businesses and our non-profit organizations.

The wonderful weather afforded the artists from Blue Heron Gallery the perfect opportunity to demonstrate their talents.



My favorite part of the Napa Valley Mustard Festival ... Well, it is pictured here on these pages – the greatest party of the year, The Taste of Yountville!



Yountville Mayor Cindy Saucerman with former Mayor Todd Carlson and his wife.

Ahhh, visions of my youth. Born in Indianapolis, Indiana, I suppose racing is genetic. This beautiful Lotus was being auctioned at the festival.

Look who caught me trying out the Lotus! Jim and Angelic ... and who do I see in the background of this photo? Yes! Back for a visit is former Mayor Todd Carlson and family.





The French Laundry had guided tours of their garden.

MORE PHOTOS ON NEXT PAGE











The CDF firemen were there with their huge grill cooking ribs and hot links. Ymmm!



While Beard Plaza Venue was definitely the spot to enjoy fine wines, sparkling wine from Domaine Chandon, yummy desserts and the music of Doug Houser, Van de Leur Park Venue had many artists displaying their cre-

ations, wonderful wine and the soothing entertainment of Randy Foisy ... all against the backdrop of flowering trees.

The multiple venues of this year's festival successfully provided less congestion and the opportunity to really enjoy the town and wonderful weather.



NEW Grapevine Deadlines and Distribution Dates

Grapevine dealines have changed Month Deadline Distribution 13, 27 Apr 6, 20 11, 25 4, 18 May 8, 22 1, 15, 28 Jun 6, 20 Jul 13, 27 10, 24 3, 17, 31 Aug Sep 7, 21 14, 28 4, 19 12, 26 Oct 9, 21 Nov 2, 14, 30 14, 28 7, 21 Dec

LINCOLN

The Spencers: Theatre of Illusion is much more than a magic show. It's a powerful theatrical experience that you will never forget. For more than a decade, Kevin and Cindy Spencer have entertained audiences throughout the United States and around the world. You will cross the threshold of disbelief and be drawn into a world where artistry and theatre converge, intellect and amazement collide and impossibility and inspiration are inseparable. Theatre of Illusion is a magical concert for the eyes! The Spencers have mastered an elusive quality that elevates an ordinary performance into the realm of inspired awe.

Napa Valley Junior Miss Pageant Join Napa Valley's Junior Miss Scholarship Program for an evening of music, fun and entertainment as some of the most talented young women in Napa Valley compete for more than \$10,000 in scholarships and the title of Napa Valley's Junior Miss. Watch the participants demonstrate their talent, fitness and self expression.

The Fab Four What would you give to spend an evening with the Beatles? With uncanny note-for-note live renditions and performances of Beatles' songs, The Fab Four will take you back to every era of the band, and make you think you are watching the real thing. Fans will trip down Penny Lane, take a spin in a Yellow Submarine and close their eyes to Imagine. You won't believe your eyes and ears, and we dare you to try not to sing along.



Jr. Miss Pageant Sat, Apr 14 7:00 pm



Bake for a Cure's Sake!



The Veterans Home Employee Relay For Life Team will be sponsoring a bake sale on Wednesday April 18th from 10 am to 1 pm. The sale will take place in Holderman Hospital on the first floor, west hallway leading to the Hospital Recreation Area.

The Yountville Veterans Home Cookbook should

be in and ready for purchase. Please come to the sale and buy some baked goods and maybe a cookbook filled with yummy recipes provided by our employees and home members. Cookbooks will be selling for \$10 each.

All proceeds to benefit the American Cancer Society.

Peddlers Faire

S aturday, April 7th from 8 am to 12 noon. Free sales tables for Home Members. To reserve a table call 944-4900, Monday through Friday.

November 24, 2006

Take a Chance on Art at the Napa Valley Museum

The Napa Valley Museum invites you to *Take a Chance on Art* on Friday, April 6, from 6:00 to 8:00 pm at a wine and hors d'oeuvres reception. Take a Chance on Art offers artists the opportunity to show their work to a broad audience while new and seasoned collectors have the chance to win exceptional artwork.

Visit the Museum, select your favorite pieces, generously donated by prominent and emerging Napa Valley artists and enter the drawing for an opportunity to take home an original piece of art. Visitors can enter the raffle at the opening reception, during regular museum hours and at a series of special events scheduled throughout the run of the exhibition. Artwork may be viewed and tickets entered from April 6 through April 28. Tickets are \$5 each, the drawing will be held April 28 and you need not be present to win. Proceeds from the event benefit the Napa Valley Museum's exhibition and education programs.

April programs and Take a Chance on Art events include:



Sat, Apr 7 1 to 4 pm

Sat, Apr 14 1 to 4 pm

For children ages 7 - 14 **Animated Toy Workshop** with David Garden, Jr. Don't have a movie camera? Don't have actors? You don't need them! You can make these animated toys with glue, scissors, paper and a pencil!!! During this two-day workshop we will explore the magic world of animation. Students will construct century-old animated toys such as the *Thaumatrope* and the *Zoetrope*. Ambitious students can create their own flip book! \$30 for members, \$40 for non-members. RSVP at 707-944-0500.



Fri, Apr 20 6 to 8 pm

Martini Madness Music by Joe Holiday & the Cosmopolitans Appetizers donated by Cindy Pawlcyn of Mustards Celebrate TGIF with martinis, appetizers from Cindy Pawlcyn, jazz by Joe Holiday & the Cosmopolitans and the opportunity to win one of the works from Take a Chance on Art. \$5 raffle tickets will be sold during the course of the evening for drinks and a chance to win the art on the gallery walls. Don't miss this ultimate mixer night at the Napa Valley Museum. \$5 per ticket for Martinis or Take a Chance on Art raffle tickets. RSVP at 707-944-0500.



Sat, Apr 21
Presentation 4
to 5 pm
Reception and
Book Signing
5 to 6 pm

Birds of Napa County by Hermann Heinzel From grebes and ducks to creepers and sparrows, there is liveliness to Hermann Heinzel's Birds of Napa County. This book is more than just a convenient bird guide: it reveals a world beyond vineyards, an affirmation that there is both a beauty and a magic to the forests and rolling hills of Napa. Please join us for an afternoon with renowned illustrator Hermann Heinzel. \$5 for members, \$10 for non-members. RSVP at 707-944-0500.

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Sun, Apr 22 2 to 4 pm Environmental Artivism with Photojournalist Peggy Darnell Join Peggy Darnell for a slideshow presentation about the collective process of creating environmental art. Peggy will describe her involvement in the creation of *Christo's The Umbrellas*, Joint Project for *Japan the USA*, 1991 and Mark Chamberlain and Jerry Burchfield's *The Tell in Laguna Beach*, 1989. Her umbrella photos were acquired by the Schneider Museum of Art in Ashland, Oregon. Free with Admission. RSVP at 707-944-0500.



Fri, Apr 27 3 to 5 pm

Sat, Apr 28

9 to 11 am

Community Nesting Box Construction Project with Cheryl Harris and Karen Sheldon, Napa/Solano Audubon Society Children ages eight to twelve will join Cheryl and Karen in the construction of Nesting Boxes for the wild bird populations of Napa County. These boxes will assist in increasing the population of local species including bluebirds, purple martins and Western screech owls. Following the box construction, Cheryl will lead a bird-watching hike and discussion to identify local birds. RSVP at 707-944-0500.



Sat, Apr 28 4 to 6 pm **Take a Chance on Art Raffle Drawing** Live music, wine and hors d'oeuvres Please join us for the last opportunity to purchase raffle tickets and enter the drawing to win an original work of art from *Take a Chance on Art*. One raffle ticket will be pulled from each box and the artwork goes to the person whose ticket is drawn at random. There will be live music, wine and hors d'oeuvres to enjoy during the course of the drawing. \$5 each for *Take a Chance on Art* Raffle Tickets. RSVP at 707-944-0500.



CDVA announces dates for the Second Southern California VetFund Memorial Day Golf Tournament

The California Department of Veterans Affairs (CDVA) is once again holding their Southern California VetFund Memorial Day Golf Tournament. The Tournament, held on Friday, May 18 at the Buenaventura Golf Club in Ventura, will have a shotgun start at 12:30 pm, with registration at 11:00 am, and a lunch and putting contest starting at 11:30 am. The entry fee includes 18 holes of golf, a cart, lunch and a day of fun. Everyone who supports veterans is invited to participate.

"Everyone who participated last year had a great time," stated CDVA Secretary Tom Johnson. "More importantly, the VetFund Golf Tournament is a Memorial Day event where anyone can get involved and support the Veterans Homes that are coming to Ventura, Los Angeles, and Lancaster."

For more information please contact Roz Jaurequi at 916-503-8095.



Residential Care Special Events

Sign up early! Activities can fill quickly. All activities are subject to change due to bus and driver availability.

April 2007

Date		Time	Event	Bus	Site	Signup
1	Sun	11:00 am	Warriors game	MDR		Yes
3	Tue	1:00 pm	Art Show opening		Lib	
5	Thu	2:00 pm	Dix Bruce Band		HRA	
6	Fri	7:00 pm	"The Spencers" Magic		LT	Yes
7	Sat	8:00 am	Peddler's Fair		GH	
		9:00 am	Bay Meadows live racing	MDR		Yes
8	Sun		Easter			
9	Mon	1:30 pm	VFW Bingo		HRA	
11	Wed	9:00 am	Allied Council		GH	
		9:30 am	River Cats game	MBS		Yes
		12:30 pm	LeMelange	MDR		Yes
12	Thu	9:30 am	Stained Glass Exhibit	MBS		Yes
		10:00 am	Remembrance		Chp	
14	Sat	10:00 am	A's Baseball	MBS		Yes
		2:00 pm	Poets & Writers		LL	
		7:00 pm	Napa Jr. Miss Pageant		LT	Yes
15	Sun	7:30 am	Senior Center Breakfast	MGS		Yes
		1:30 pm	Am. Leg. Spring Fling		HRA	
21	Sat	9:00 am	Shrine Circus	MBS		Yes
22	Sun	10:00 am	Sacramento River Cats	MBS		Yes
		2:00 pm	Founders' Day		LT	
24	Tue	8:30 am	Sacramento Capitol Tour	MBS		Yes
25	Wed	12:30 pm	LeMelange	MDR		Yes
28	Sat	9:15 am	Fairfield Mall	MBS		Yes
		8:00 pm	"The Fab Four"		LT	Yes

Key – 1C/1D: Hospital IC/ID patio; Bor: Borman Field; Chp: Chapel; GH: Grant Hall; GR: Games Room; HL: Hospital Lobby; HRA: Hospital Recreation Area; Lib: Lincoln Library, LL: Lee Lounge; LT: Lincoln Theater; MBS: Main Bus Stop; MDR: Main Dining Room; MPG: Main Picnic Grounds; SF: San Francisco; Tav: Tavern; VHC: Veterans Home Cemetery; VGC: Vintners Golf Course; VHL: Veterans Home Lanes; XII: Annex II; Ynt: Yountville; YVP: Yountville Veterans Park.

WANTED

Members Desiring Free Tickets ...

For Bay Area events – plays, musicals, opera, museums and much, much more! A special program provides free tickets to Home Members who can provide their own transportation. If you *can* provide your own transportation and are interested in the free tickets see Karen or Lou at the Activities Office for more information and sign up for tickets.

MOVIE NIGHT IN GRANT HALL



Fri, Mar 30 - "Scoop"

This new (2006) Woody Alien latest film is described as a comedy-mystery thriller. It stars Hugh Jackman, Scarlett Johansson, Ian McShane and Woody Allen. The movie is a twisted tale of murder and mystery uncovered by a beautiful college journalist (Johansson). There are interesting twists and turns along with lots of laughs. At least one major critic has called this Allen's funniest movie in 10 years ... delightful.

Wed, Apr 4 - "My Fair Lady" (* part 1)

This 1964 film is one of the great color musicals with the drama of Shaw's "Pygmalion" – the story of Professor Henry Higgins transforming a London guttersnipe into a regal lady. The stars include Rex Harrison, Audrey Hepburn and Stanley Holloway. Beautifully filmed and winner of eight Oscars including Best Picture, Actor, Director (George Cukor), Cinematography, Costumes, Art Direction and Music Adaptation (Score) by A. Previn. Four Stars AAAA



GRANT HALL
Theater doors
open at 5:15 pm
Wednesdays &
Fridays

Special selected
presentations at
5:30 pm

Feature Film
begins at 6:00 pm

The Digital
Theater is
sponsored by the

Neil Remnant, Movie Coordinator

Veterans

Remembrance

Committee,

The MW&R Fund and AMVETS



Fri, Apr 6 – "My Fair Lady" (part 2)

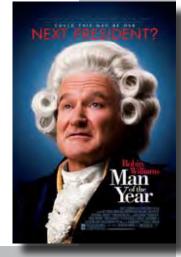
Wed, Apr 11 - "Anastasia"

A 1956 film starrring Ingrid Bergman, Yul Brenner and Helen Hayes. Bergman won an Academy Award in this drama about an amnesiac refugee who is selected to impersonate the last surviving daughter of Russia's czar. An exceptionally fine film. Four Stars

Fri, Apr 13 – "Man Of The Year"

A new (2006) comedy-thriller about the American political system starring Robin Williams. Williams is elected president because of a voting-machine er-

ror. This is an interesting story touching on some current events and provides Williams with a good vehicle. An above average entertainment.



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GRAPEVINE

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